

BRUNCH

Breakfast & Brunch

Scotch Pancakes, Berries or Crispy Bacon, Maple Syrup 8
Steak Hash, Chilli, Onions, Sauté potatoes, 2 Fried Egg 14
Beetroot Hash, Beets, Scallions, Sauté potatoes, 2 Fried Eggs 12

Egg Dishes

Smashed Avocado, Sourdough Toast, Chili Flakes, Poached Eggs 12
Smoked Salmon, Sourdough Toast, Scrambled Eggs 14
Wild Mushrooms, Toast, Poached Eggs 10

Toasted English Muffins

Naked or Buttered 3.5
Eggs Benedict 12 Eggs Florentine 10 Eggs Royale 14

Light & Healthy

Quinoa, Cucumber, Peas, Coconut, Pomegranate, Herbs (df)(gf) (pb) 12
British Buratta, Basil, Rocket, Peaches, Hazelnuts (v) (gf) (n) 12
Smoked Duck, Rocket, Roasted Peach, Spiced Seeds, Herb Creme Fraiche 16

Wood & Charcoal from our Bertha Oven

Crab on toast, Mango, Pineapple and Avocado 13
Pomona's Burger, House Fries (Bacon/Avocado 3) 15
Ribeye, Wild Mushrooms, Spinach, Béarnaise, fries (gf) 24
Chicken Caesar Salad 16

Add ons

Grilled Chicken 5/ Smoked Salmon 4 / Toast 3/ Bacon 3 / Eggs 3 / Tomatoes 3 Avocado 3.5
/House fries 4/ Root Veg 4 /Green Salad 4/ Sweet Potato Fries 4.5

POMONA'S

(pb)=plant based (v)=vegetarian (gf)=gluten free (n)=contains nuts (df)=dairy free
A discretionary 12.5% service charge will be added to all tables, 100% of which is retained by our staff.

We only use Clarence Court Eggs and work with British Artisan producers
and farmers to enable us to utilise the best produce.